

STARTERS

NEW ORLEANS STYLE BBQ SHRIMP: Rich & Tangy Sauce | French Bread. **\$10.95**

TEMPURA VEGETABLES: Broccoli | Green Beans | Asparagus | Sweet Chili Sauce. **\$10.95**

TOMATO BRUSCHETTA: Toasted Ciabatta | Tomatoes | Garlic | Parmesan Reggiano | Basil. **\$8.95**

HOUSE-MADE POTATO CHIPS: Roasted Red Pepper Dip. **\$3.50**

CORIANDER SEARED AHI TUNA*: Asian Noodle Salad | Wasabi-Soy Vinaigrette. **\$12.95**

BREAD & BUTTER: Toasted Demi Baguette | Whipped Butter. **\$2.95**

SALADS & SOUPS

HOUSE SALAD: Mixed Greens | Fresh Herbs | Parmesan Cheese | Ciabatta Croutons | Choice of Dressing. **\$5.50**

CLASSIC CAESAR: Romaine | Ciabatta Croutons | Parmesan Cheese.

Ala Carte: **\$5.95** Entrée: **\$8.95**

BLACKENED CHICKEN CAESAR: Romaine | Ciabatta Croutons | Parmesan Cheese. **\$12.95**

BLACKENED SALMON CAESAR*: Romaine | Ciabatta Croutons | Parmesan Cheese. **\$14.95**

STEAK SALAD*: Mixed Greens | Roasted & Sliced Tri-Tip | Jardiniere | Sautéed Mushrooms | Grilled Potatoes | Crispy Onion Rings | Blue Cheese Crumbles | Red Wine Vinaigrette. **\$14.95**

PRINTER'S SALAD*: Spinach | Grilled Salmon | Tomatoes | Walnuts | Blue Cheese Crumbles | Red Wine Vinaigrette. **\$14.95**

COBB SALAD: Chopped Mixed Greens | Cucumbers | Tomatoes | Onions | Chicken | Turkey | Bacon | Mixed Cheese | Egg | Choice Of Dressing. **\$12.95**

NICOISE SALAD: Mixed Greens | Tuna | Kalamata Olives | Potatoes | Hard Boiled Egg | Green Beans | Tomatoes | Artichokes | Red Wine Vinaigrette. **\$14.95**

TODAY'S SOUP:	Cup	\$3.95	Bowl	\$4.95
FRENCH ONION SOUP:	Cup	\$4.25	Crock	\$5.25
AUNT MAUDE'S TURKEY CHILI:	Cup	\$4.50	Bowl	\$5.50

FEATURES

July 14th - August 24th

Add a house salad for \$4.00

ROASTED SALMON*

Kimchi Stir Fry Vegetables | Napa Cabbage | Poached Radish | Ponzu Glaze. **\$28.95**

RICOTTA STUFFED EGGPLANT

Arugula | Zucchini | Cherry Tomatoes | Black Olive Tapenade | Almonds. **\$18.95**

GRILLED PORK LOIN*

Tarragon & Sweet Corn Fingerling Potato Hash | Peach Coulis. **\$20.95**

RED WINE MARINATED FLAT IRON*

Crispy Poblano Polenta | Jicama Slaw | Tomato & Arugula Sautée | Chimichurri. **\$27.95**

ENTREES

Add a house salad for \$4.00

MAUDE'S SLOW ROASTED PRIME RIB*: 10 oz. | Au-Jus | Mashed Red Potatoes | Seasonal Vegetables. (Limited Availability) Available Blackened. **\$36.95**

ROASTED & SLICED TRI-TIP*: Maitre d' Butter | House-Made French Fries | Seasonal Vegetables. **\$27.95**

CHILI CURED CENTER CUT FILET*: Portobello Demi-Glace | Crispy Onion Rings | Mashed Red Potatoes | Seasonal Vegetables. **\$45.50**

SIMPLY GRILLED SALMON*: Lemon Dill Butter | Wild Rice Pilaf | Seasonal Vegetables. **\$24.95**

MAIN STREET CHICKEN: Tomatoes | Scallions | Mushrooms | Garlic | Herbs | Chicken Stock | Butter | Wild Rice Pilaf | Seasonal Vegetables. **\$19.95**

SANDWICHES

MAUDE'S BURGER*: 8 oz. House-Ground Steak | Lettuce | Tomatoes | Onions | Toasted Sourdough Bun | House-Made French Fries. Choice of Cheddar, Mozzarella or Swiss Cheese. **\$12.95**

Add Bacon for **\$1.50**
Blue Cheese for **\$2.00**

STEAK SANDWICH*: Roasted & Sliced Tri-Tip | Blue Cheese Coleslaw | Shoestring Potatoes | Toasted Rye | Pasta Salad. **\$13.50**

CAJUN PRIME RIB*: Romaine | Tomatoes | Onions | Mayonnaise | Toasted Hoagie Bun | Red Beans & Rice. **\$15.95**

MAUDE'S B.L.T.: Bacon | Tomatoes | Lettuce | Whole Wheat | House-Made French Fries. **\$11.95**

PASTAS

Add a house salad for \$4.00

BLACKENED CHICKEN ANGEL HAIR: Tomatoes | Onions | Mushrooms | Garlic | Parmesan Cheese | Light Cream Sauce. **\$19.95**

TEQUILA CHICKEN FETTUCCINE: Tri-Peppers | Onions | Cilantro | Tequila-Soy Cream Sauce | Spinach Fettuccine. **\$19.95**

BISTRO CLASSICS

Same Great Flavor, Smaller Portions

Add a house salad for \$4.00

MAIN STREET CHICKEN: \$13.50

ROASTED & SLICED TRI-TIP*: \$15.95

BLACKENED CHICKEN ANGEL HAIR: \$13.50

TEQUILA CHICKEN FETTUCCINE: \$13.50

SIMPLY GRILLED SALMON*: \$14.95

KIDS MENU

\$4.95

(Sixth graders and under)

HAMBURGER

CHEESEBURGER

GRILLED CHEESE

CHICKEN FINGERS

TYKE PASTA WITH BUTTER OR MARINARA

BEVERAGES

Fresh Squeezed Lemonade | Strawberry Lemonade
Pineapple Juice | Orange Juice | Cranberry Juice |
Tomato Juice | Grapefruit Juice | Tropical Iced Tea |
Herbal Hot Tea | Arnold Palmer | Coffee | Milk |
San Pellegrino | Ginger Beer |
Coke | Diet Coke | Sprite | Millstream Root Beer

MICROBREWS & IMPORT BOTTLES

Ballast Point Sculpin IPA
Dogfish Head 90 Minute Imperial IPA
North Coast Old Rasputin Stout
Unibroue La Fin du Monde Tripel
Moonlight How Do You Like Them Little Apples Cider
Sixpoint The Crisp Pilsner
Dieu du Ciel Raspberry Sour
Corona
Samuel Adams Boston Lager
Rogue Hazelnut Brown Nectar
Lake Time Peanut Butter Porter
Kaliber Non Alcoholic

DOMESTIC BOTTLES

Coors Light | Bud Light | Miller Light
Michelob Ultra

TAP BEERS

Stella Artois
Two Rotating Craft Taps (Ask Server)

CLASSIC ICE CREAM DRINKS

(MADE BY HAND FROM OUR BAR!)

Grasshopper | Pink Squirrel | Brandy Alexander |
Golden Cadillac | Mudslide | Chocolate Monkey |



The concept of Aunt Maude's was created on a Sunday morning in 1975 over a few Bloody Mary's.

Although Aunt Maude the person is mythical, we cherish the ideals of her with our casual personal style, superb service, and excellent cuisine. Carrying on those ideals are what we are passionate about.

We use only the freshest products made to order. We proudly support these and other local farmers: La Quercia Cured Meats, Picket Fence Creamery, Onion Creek, Lee's Greens, Berkwood Farms and Maxwell Farms.

We can address your dietary needs on an individual basis. Please talk to our staff about how we can accommodate your needs.

** Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry or shellfish reduces the risk of food borne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or under cooked. Consult your physician or public health official for further information.*



FRESH • LOCAL • EVERY DAY

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